



KAI'S
SONGBIRD



LIBERATED NANYANG COOKING

"A strong respect for heritage and craft,
an insatiable appetite for innovation with purpose,
and a clear & distinct personality in every dish."

Kai's Songbird is a magical & whimsical garden where stories are told - the energetic chatter of customers reconnecting with friends & family, chefs narrating their years of experiences through the food they craft & our front of house team channelling our stories with the flavour of their international & individual personalities.

Kai Mayfair, our Michelin starred sister restaurant in London has been the home of Nanyang Chinese cooking since 1978, bringing the flavours of the South China seas to London - flavours from our childhood memories of Nanyang home cooking & new food experiences we encountered in London.

So, while we do have some of the comfort recipes familiar to Chinese restaurant visitors, our true culinary personality can be found in the unfamiliar names.

A handwritten signature in black ink that reads "Bernard Yeoh". The signature is fluid and cursive, with the first letter of "Bernard" being a large, stylized 'B'.

Bernard Yeoh
Founder
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S T A R T E R S

‘ Y E E S A N G ’ - S a l a d s & R a w F i s h

Inspired by our tradition of eating raw fish salads called ‘Yee Sang’ during New Year celebrations with ingredients symbolising long life, great fortune and good luck.

Warm Crispy Squid Salad Pineapple & peanut dressing on baby spinach leaves.	79
Peking Duck Salad Pomegranate, Qatar farmed baby cress and rocket. Honey, soy and lime dressing.	168
Yellowtail with Chilli, Shallot & Lime Plum, lemon leaf and fish sauce dressing.	119
Otoro with Lemon Grass & Plum Sauce Fatty tuna, sesame oil, sweet chilli, lemon grass and pickled shallots.	178
Wood-Ear Mushroom and Pomelo Salad (v) Radish, tomatoes and dressing of coriander, soya & onion infused oil.	71



S T A R T E R S

H O T S T A R T E R S

'Baos from the Songbird's Garden'	68
An assortment of playfully sculptured baos 'discovered' in the Songbird's Garden - your eyes may deceive you. Shiitake, morel mushroom & truffle, (v*), Nanyang potato curry (v*) & Black pepper beef baos.	
London's Aromatic Crispy Duck 🍴	195 / 370
The most iconic 'Chinese' dish from London probably had its origins as a deep-fried adaptation of the more traditional Peking Duck.	
Short Rib with Man Tao 'Potato' Buns	227
Slow cooked, rich, intense beef jus, ribbons of leek, pickles of cucumber, radish & carrot.	
Wasabi Prawns / Lobster 🍴	176 / 268
Mild wasabi mayonnaise, mango & basil seeds.	
Prawns on Toast 🍴	125
Soft Shelled Crab	129
Chilli, Shallot & Garlic Crumble, sweet chilli, mango.	
Scallops and Glass Noodles	158
Light soy and chopped garlic.	
Songbird's Lettuce Wraps	59
Babygem lettuce wraps with 2 varieties of fillings - spicy shrimp & chicken with soy.	
Salt & Pepper Bean Curd (v)	56
Turnip Cake (v)	52

S O U P S & D U M P L I N G S

Wagyu & Foie Gras 'Wan-Tan' Dumplings	125
Served with a rich chicken consommé.	
Sweet Corn Soup with Crab Claw (v)	64
Hot & Sour (v)	64
Served with scallops and prawns.	

M A I N S

B E E F & V E A L

Beef Tenderloin & Sarawak Black Pepper	(USDA) 231 / (JAPANESE WAGYU A5) 595
Roast Veal Chop with Sweet Turmeric Glaze Flavours from the South Asian communities of Nanyang - sweet turmeric & coconut.	167
Songbird's Sweet & Sour Veal	123

M E A T S

Charcoal Roasted Chicken with Foie Gras Garlic, Chinkiang Balsamic syrup, rocket.	224
'Sand & Salt' Baked Roast Chicken From a trip into the desert, where we wrapped a spring chicken with lotus leaf and buried it deep in sand and topped it with hot coals. The result was a very soft & succulent roast, scented with lotus leaf.	239
Classic Nanyang Chicken & Cashew Sous-vide chicken, dried chillies, ginger, cashew nuts, seaweed, dark soya sauce.	129
Cantonese Roast Duck	260
Chicken Stir-Fried with Thai Basil	88
Lamb Chop Charcoal roasted, ginger & coriander paste.	188
Stir Fried Lamb, Ginger & Spring Onions	132



M A I N S

S E A F O O D

Sea Bass, Black Bean Sauce, Mandarin Peel	184
Roasted Chilean Sea Bass 	271
Caramelised marinade of full-bodied Chinkiang black vinegar syrup, mustard, soy. Chickpeas, shallots & ginger.	
Grilled Calamari in Banana Leaf	245
Roasted with garlic, smoked sweet soy, grated lime zest.	
Roasted Octopus with Chilli Paste & Sweet Soy Glaze	220
Lobster, Garlic & Noodles	398
Served with Glass noodles & soy.	
'Nanyang Chilli' Lobster with Sea Cobblestones	239
Lobster, king prawns, scallops & crab-meat. Served with Sea Cobble Buns. The 'Nanyang' region describes the regions within the South China Seas where many trading Chinese communities settled utilising the local ingredients and influences to incorporate spicier flavours into the cuisine.	
'Wok-Hei' Prawns with Garlic	112
A intense flavour of soy is created through the Cantonese technique of using high heat from the woks ('wok-hei') which caramelises and intensifies the flavour of the soy glaze.	



VEGETABLES

Sweet & Sour Roasted Cauliflower (v)	75
A light coating of batter and a spicy sweet & sour glaze.	
Aubergines with Black Bean Sauce (v)	74
Homemade bean curd topped with spinach.	
Mushroom Ma Po Tofu (v)	92
Spicy, savoury & warming.	
Choice of Asparagus or Broccolini (v)	68
Minced garlic & bird's eye chilli	
Pak Choy with Shiitake Mushrooms and Oyster Sauce (v)	66

RICE

Spiced-Scented Fried Rice (v)	48
Ginger / Garlic / Coriander / Chilli	
Egg Fried Rice (v)	53
Lightly egg coating and served with grated cured egg.	
Steamed Rice (v)	30

